

american pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **3.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 15 min | 6 % |
| Aroma (end of boil) | Chinook | 15 g | 15 min | 13 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 35 g | 3 day(s) | 6 % |
| Dry Hop | Chinook | 35 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Liquid | 40 ml | White Labs |